

Chicken Zucchini Fritters

INGREDIENTS:

1lb. ground organic chicken
1 medium zucchini (spiralized or shredded)
1T garlic powder
1T onion powder
S&P to taste
1tsp. cumin
Handful cilantro, chopped
1T avocado oil (or oil of your choice)

PROCESS:

Mix all ingredients well, it will be moist, not to worry!
Add 1T avocado oil to your pan.
Scoop about 1 1/2 inch sized balls to the pan, and cook about 3-4 mins on medium heat. Turn and press down cooking the other side.
Serve with guacamole or [#dumpranch](#). They are filling on their own or you can pair with a side salad, sautéed veggies or wrapped in lettuce.

Enjoy!

From: [@epicureannie](#)